

ROSATO

APPELLATION

Toscana Rosato IGT

GRAPES VARIETY

Sangiovese 100%

VINEYARDS

Casalchino and Ghinzano

SOIL

Medium-textured soil, rich in limestone rocks

ALTITUDE

410 m a.s.l.

YIELD

6 tons/hectare

AGE OF THE VINES

13 years old

HARVEST

Manual, beginning of September.

WINEMAKING

The whole grapes macerate in the press for a few hours at low temperature to extract aromatic precursors and get the right color.

This is followed by soft pressing, static decantation of the juice and the first racking to clarify the juice. Then the alcoholic fermentation takes place at a temperature of 16°C for about 2 weeks.

FINING

At the end of the fermentation, the wine is racked to remove the heavier lees. This is followed by an elevation period on the fine lees of about 5 months.

TASTING NOTES

Flavors of juicy red berries, with hints of peach, aromatic herbs such as sage, rosemary, thyme and floral perfumes of wild roses.

Its crisp acidity and subtle minerality make it vibrant and refreshing.

ALCOHOL

12,5% Vol



Fattoria La Torre